

# Christmas Party Nights

November 30th, December 1st, 8th, 14th, 15th, 21st

Complimentary Christmas Cocktail on Arrival

Home-made Focaccia, Salamanca & Nocellara Sicilian olives, extra virgin olive oil £5.95

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## Starters

Gin, orange & coriander cured salmon, pickled cucumber, horseradish crème fraiche, capers  
Duck liver & foie gras parfait, Sauternes jelly, warm brioche  
Chicory, Shropshire blue cheese & mulled pear salad, candied walnuts (v)  
Celeriac & truffle soup, cream, Cognac (v)

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## Main Course

Roasted crown of Norfolk turkey, apricot & chestnut stuffing, traditional Christmas trimmings  
Featherblade of Beef Bourguignon, creamed mashed potato  
Pan fried sea bass, Champagne cream sauce, mussels, green beans  
White risotto, creamed wild mushroom sauce, Parmesan (v)

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## Sides £5.00

Baby gem & chive salad with house vinaigrette, whipped potato, Brussel sprouts,  
chestnuts & cranberries, braised red cabbage, tenderstem broccoli, buttered green beans, chips  
Truffle chips (5.50)

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## Desserts

Christmas pudding with brandy cream (add Delamain Cognac £8.00)  
Chocolate Yule log, Baileys cream  
Iced berries, cranberry & orange coulis (v)  
Amareno cherry Pavlova  
Artisanal cheeses from the Teddington Cheese Shop,  
apple & cranberry chutney, Millers Damsels biscuits

*The above menu may be subject to variation or change.*

*12.5% discretionary service charge will be added to your bill. VAT is included. Reg. GB 323 7188 04.*